

Betty's Chicken Pie

2 Cups cooked chicken cut into $\frac{1}{2}$ inch cubes (Approximately 3 boneless breasts)

1 Can Cream of Potato Soup (do not add water)

1 Can Cream of Chicken Soup (do not add water)

$\frac{1}{2}$ Cup Milk

1 Can Veg-All

$\frac{1}{2}$ Teaspoon pepper

$\frac{1}{2}$ Teaspoon thyme

Crust –use Pillsbury ready-made squares from dairy.

Cook and cut chicken. Mix all ingredients in bowl. Place ingredients in piecrust; cover with piecrust top. Cut air holes in cover. Bake 1 hour @ 350 degrees.

Tomato Pie

2 Cups Bisquick

2/3 Cups Milk

1 Teaspoon Chives

1 Teaspoon Basil

1 Cup Cheddar cheese, grated

1 Cup Mayonnaise

3 or 4 Medium tomatoes. Pealed and sliced thin.

Mix Bisquick and milk in bowl. Place in a 9-inch pie plate as you would a pie crust and crimp edges.

Fill with tomatoes, sprinkle with seasonings.

Mix cheese and Mayo. Spread over tomatoes.

Bake @ 400 degrees for 35 minutes.

Chinese Chicken

1/8 Cup Maple syrup

1/8 Cup Soy sauce

$\frac{1}{4}$ Cup Italian Dressing (Wish Bone Italian)

Chicken Wings, thighs or both

Place ingredients in Wok. Cook on medium heat until mixture has thickened and chicken is done.